INSTRUCTION MANUAL

INSTALLATION AND SERVICE

Destination country: United Kingdom; Ireland

MONTAGUE LEGEND

Gas Fired
Heavy Duty Ranges

Models:
E12, E18, E24 & E36 Series
EM12, EM18, EM24 & EM36 Series
EC12, EC18, EC24 & EC36 Series
E136 & E136R Series

It is required by law that all gas appliances are installed by competent persons in accordance with the LOCAL GAS SAFETY REGULATIONS. Failure to install appliances correctly can lead to prosecution. It is in your own interests and that of safety to insure that there is compliance with the law.

IF YOU SMELL GAS

1. TURN OFF THE APPLIANCE AT THE GAS INLET COCK AND OPEN ALL DOORS AND WINDOWS.

2. DO NOT OPERATE ANY ELECTRICAL SWITCHES AND EXTINGUISH ALL NAKED FLAMES.

3. CONTACT THE LOCAL GAS AUTHORITY IMMEDIATELY.

THE FOLLOWING INSTRUCTIONS SHOULD BE READ CAREFULLY AS THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE TO PROPERTY, PERSONS OR ANIMALS CAUSED BY INCORRECT INSTALLATION OR OPERATION OF THE APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

THE MONTAGUE COMPANY
1830 STEARMAN AVENUE, P.O. BOX 4954
HAYWARD, CA 94540-4954
TEL: 510/785-8822 FAX: 510/785-3342

IMPORTANT

WARNING:
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumed full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. VISIBLE LOSS OR DAMAGE - Be certain this is noted on freight bill or express receipt, and signed by person making delivery.
2. FILE CLAIM FOR DAMAGES IMMEDIATLY - Regardless of the extent of damage.
3. CONCEALED LOSS OR DAMAGE - If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within fifteen (15) days of date that delivery was made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

INSTALLATION

STATUTORY REGULATIONS

The installation of this appliance must be carried out by a competent person and in accordance with the relevant regulations, standards, codes of practice and the related publications of the country of destination.

TECHNICAL SPECIFICATIONS

GAS SUPPLY

The gas pipe connection is made at the rear of the equipment, or into the end of the manifold battery. The size of the pipe work supplying the appliance must not be less than the inlet connection. An isolating cock is recommended to be close to the appliance to allow shut down during an emergency or routine servicing. After installation, the complete pipe work must be checked for soundness.

DATA PLATE LOCATION

The data plate is readily accessible, located behind the lower oven burner access door. It contains all of the pertinent information required by the installer.

MODEL DESIGNATION

UNIT PREFIX:

E12	12" add-a-unit
E18	18" add-a-unit
E24	24" add-a-unit
E36	36" add-a-unit
EC12	12" counter unit
EC18	18" counter unit
EC24	24" counter unit
EC36	36" counter unit
EM12	12" unit w/ modular stand
EM18	18" unit w/ modular stand
EM24	24" unit w/ modular stand
EM36	36" unit w/ modular stand
E136	36" oven
E136R	36" oven w/ controls located on left side
2/	identical appliances are connected

INSTALLATION

UNIT SUFFIX:

-0 ..... 24" Fry Top on left, 12" Hot Top on right
-0E ..... 24" Fry Top on left, 12" even heat Hot Top on right
-1 ..... 12" Fry Top on left, two 12" Hot Tops on right
-1E ..... 12" Fry Top on left, two 12" even heat Hot Tops on right
-2 ..... two 12" Open Tops on left, 12" Hot Top on right
-2E ..... two 12" Open Tops on left, 12" even heat Hot Top on right
-3 ..... two 12" Hot Tops on left, 12" Open Top on right
-3E ..... two 12" even heat Hot Tops on left, 12" Open Top on right
-4 ..... 12" Hot Top on left, two 12" Open Tops on right
-4E ..... 12" even heat Hot Top on left, two 12" Open Tops on right
-5 ..... 12" Open Top(s)
-5A ..... 18" Hot Top(s)
-6 ..... 12" Fry Top on left, two 12" Open Tops on right
-7 ..... 24" Fry Top on left, 12" Open Top on right
-8 ..... Fry Top
-9 ..... 12" Hot Top(s)
-9E ..... 12" even heat Hot Top(s)
-9A ..... 18" Hot Top(s) w/ ring and cover
-9ASE..... 18" even heat Hot Top(s)
-10 ..... 12" Open Top on left, two 12" Hot Tops on right
-10E ..... 12" Open Top on left, two 12" even heat Hot Tops on right
-11 ..... 18" Hot Top w/ ring and cover on left, 18" Open Top on right
-11E ..... 18" even heat Hot Top on left, 18" Open Top on right
-12 ..... 18" Fry Top on left, 18" Hot Top w/ ring and cover on right
-12E ..... 18" Fry Top on left, 18" even heat Hot Top on right
-13 ..... 18" Fry Top on left, 18" Open Top on right
-14 ..... 18" Open Top on left, 18" Hot Top w/ ring and cover on right
-14E ..... 18" Open Top on left, 18" even heat Hot Top on right
-15 ..... 18" even heat Hot Top on left, 18" Hot Top w/ ring and cover on right
-16 ..... 18" Hot Top w/ ring and cover on left, 18" even heat Hot Top on right
-40 ..... 42" range depth
{-0R, -0ER, -1R, -1ER, -6R,
-7R, -12R, -12ER, or -13R} ..... Fry Top on right side
{-0GG, -0EGG, -1GG, -1EGG, -6GG,
-7GG, -8GG, -12GG, -12EGG, or -13GG} ..... Grooved Griddle Fry Top

GENERAL INFORMATION

1. Check carton or crate for possible damage sustained during transit. Carefully remove unit from carton or crate and again check for damage. Any damage to the appliance must be reported to the carrier immediately.

2. The wires or ties for retaining the burners and other packing material must be removed from units. Any protective material covering stainless steel parts must also be removed.

3. All equipment is shipped from the factory without the legs fitted, unless otherwise specified.

4. The high shelf is packed separately.

5. The type of gas and supply pressure that the equipment was set up for at the factory is noted on the data plate and on the packaging. This type of gas supply must be used.

6. Do not remove permanently affixed labels, warnings or data plates from the appliance, for this may invalidate the manufacturer's warranty.

TABLE A: HEAT INPUT (GROSS) PER BURNER

MODELS / SECTION	2nd FAMILY, GROUP H		3rd FAMILY, GROUP 3P	
	(G20 @ 20 mbar) NATURAL GAS		(G31 @ 37 mbar) PROPANE	
	Per burner / section		Per burner / section	
	kW	BTU/HR	kW	BTU/HR
E136 OVEN	11.72	40,000	11.72	40,000
OPEN TOP	5.86	20,000	5.83	20,000
12" HOT TOP	5.42	18,500	5.42	18,500
12" EVEN HEAT	5.86	20,000	5.86	20,000
FRY TOP	4.4	15,000	4.4	15,000
18" HOT TOP	10.26	35,000	10.26	35,000
18" EVEN HEAT HOT TOP	2 burners @ 5.86	2 burners @ 20,000	2 burners @ 5.86	2 burners @ 20,000

INSTALLATION

TABLE B: SETTING PRESSURE/INJECTOR SIZE

MODELS / SECTION	2nd FAMILY, GROUP H				3rd FAMILY, GROUP 3P			
	Setting Pressure G20 @ 20 mbar		Injector Size		Setting Pressure G31 @ 37 mbar		Injector Size	
	mbar	i.w.c.	I.D. #	mm	mbar	i.w.c.	I.D. #	mm
E136 OVEN	15	6.0	31	3.05	25	10.0	48	1.93
OPEN TOP	15	6.0	49	1.85	25	10.0	55	1.32
12" HOT TOP	15	6.0	50	1.78	25	10.0	56	1.18
12" EVEN HEAT HOT TOP	15	6.0	49	1.85	25	10.0	55	1.32
FRY TOP	15	6.0	52	1.61	25	10.0	57	1.09
18" HOT TOP	15	6.0	37	2.64	25	10.0	49	1.85
18" EVEN HEAT HOT TOP	15	6.0	49	1.85	25	10.0	55	1.32

NOTE: The pressure must be measured at the pressure test nipple located on the main manifold pipe with all burners lit.

TABLE C: AERATION SHUTTER SETTING / PILOT FLAME SETTING

MODEL/SECTION	2nd FAMILY, GROUP H (G20 @ 20 mbar) NATURAL GAS		3rd FAMILY, GROUP 3P (G31 @ 37 mbar) PROPANE		PILOT FLAME LENGTH	
	mm	ins.	mm	ins.	mm	ins.
E136 Oven	22.5	0.89	25.4	1.00	12.7	0.50
Open Top	17.8	0.7	19.0	0.75	12.7	0.50
Fry Top	15.2	0.6	16.5	0.65	12.7	0.50
12", 18" Hot Top	12.7, 19.0	0.5, 0.75	15.2, 20.3	0.6, 0.8	12.7	0.50
Even Heat Hot Top	15.2	0.6	16.5	0.65	12.7	0.5

NOTE: Settings subject to 1/4 inch (6.35 mm) adjustment.

INSTALLATION

GENERAL INSTALLATION

SITING

The floor on which the range is to be sited must be capable of adequately supporting the weight of the appliance and any ancillary equipment. Once in position check that the unit is level, both front to back and side to side. Adjust if necessary using the adjusting foot on each leg.

VENTILATION AIR

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable code(s) in the country of destination.

Note 1: The room containing the appliance is required to have a permanent air vent. The minimum effective area of the vent is related to the maximum rated heat input of the appliance and shall be 4.5 cm^2 per kW in excess of 7 kW.

Note 2: Air vents should be of such a size to compensate for the effects of any extract fan in the premises.

GAS SUPPLY

The local gas region should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas and to ensure that the meter is adequate for the required flow rate. The pipe work from the meter to the appliances must be of an appropriate size. Where a number of appliances are installed in a battery, no more than five should be served by any one supply pipe.

All fixed (non-mobile) appliances MUST be fitted with a manual gas cock upstream of the appliance to provide a means of isolation for servicing or cleaning purposes. A union or similar means of disconnection must be provided between the gas cock and the appliance.

A manually operable valve must be fitted to the gas supply to the kitchen to enable it to be isolated in an emergency. Wherever practical, this shall be located either outside the kitchen or near to an exit in a readily accessible position.

Where it is not practical to do this, an automatic isolation valve system shall be fitted which can be operated from a readily accessible position near to the exit.

At locations where the manual isolation valve is fitted or the automatic system can be reset a notice MUST be fitted stating:

"ALL DOWNSTREAM BURNER AND PILOT VALVES MUST BE TURNED OFF PRIOR TO ATTEMPTING TO RESTORE THE SUPPLY. AFTER EXTENDED SHUT OFF, PURGE BEFORE RESTORING GAS."

INSTALLATION

CLEARANCES

The space in which the range is to be sited must include the minimum installation clearances to combustible surfaces shown in Table D:

TABLE D: MINIMUM INSTALLATION CLEARANCES TO COMBUSTIBLE CONSTRUCTION

MODELS	TOP		LEFT SIDE		RIGHT SIDE		REAR		TYPE of FLOOR or BASE
	mm	ins.	mm	ins.	mm	ins.	mm	ins.	
All	914	36	152	6	152	6	51	2	Combustible*

*Counter Models for installation on noncombustible counters only.
Models without legs for installation on noncombustible floors.

Caution : High surface temperatures (80-125°C) are sometimes generated on the left side of the unit. (Or the right side with a reversed thermostat.) The user may wish to employ a protective shield when the appliance is not banked or put against a non combustible wall.

INSTALLATION PROCEDURE

Carefully remove range from crate. Burner tie wires and other packing material must be removed from the unit. On stainless steel units, the protective material covering the stainless steel must be removed immediately after unit is installed. Do not lift range by the front guard rail. If range is equipped with a frytop section, remove wood shipping strips located below grease trough.

ASSEMBLY

Uncrate range as near to final location as possible. Remove all shipping wire from burners and all packing material and accessories from oven interior. Then assemble as follows:

1. Screw the adjustable feet of the legs in all the way. Then tightly screw the complete leg assembly into the mounting holes at each corner of the range. If the unit is intended for curb installation, no legs are provided. The curb must be noncombustible material

2. Install door handle and secure with screws that are provided. Observe "UP" marking on handle for correct orientation.

3. If top castings are removed, identify castings so they are replaced in the same position on same range as when received from the factory.

SETTING IN PLACE

BATTERY ARRANGEMENT

Floor Mounted Ranges:

1. Place the first range in the exact position it will occupy in the battery.

2. Using a carpenter's level, level range from front to rear and side to side. Adjust as follows:

FLOOR INSTALLATION ON LEGS: Adjust by turning foot on adjustable leg.

CURB INSTALLATION: Place shim under the low side. This operation is important since variation in floor and curbs are common. Unless ranges are level, difficulty will be encountered in aligning the gas supply manifold and the ranges will not butt together tightly.

3. Remove the upper valve panel from range.

4. Move the next range into position.

5. Engage union nut on manifold with male fitting on next range and draw up union nut hand tight. Be sure appliances butt together both front and rear. If manifolds do not align, then ranges are not level. In extreme cases, it may be necessary to loosedn manifold bolts and adjust.

6. Continue leveling and connecting gas supply manifolds together until all appliances in battery are connected.

7. Tighten manifold union gas tight. Use back up wrench to prevent manifold from rotating. FAILURE TO DO THIS MAY RESULT IN DAMAGE TO PILOTS AND GAS VALVES.

MODULAR RANGES:

Assemble modular base and set in place. Adjust feet as explained above. Connect ranges as shown for battery arrangement.

FRY TOP RANGES:

Fry Top Plate Adjustment: Leveling bolts are at the rear of the range under the fry top plate. Adjust leveling bolts so that the plate is pitched to the front to provide for grease runoff.

HIGH SHELVES AND SALAMANDER BROILERS:

Lift high shelf or broiler above the range and slide legs into position.

This range is designed for use with a gas pressure governor.
The governor supplied with this unit must be used.

INSTALLATION

LEGS/CASTERS

Where the range is to be fitted with casters, it must be connected to the installation pipe by a corrugated metallic flexible connection and incorporating a self-sealing plug & socket. At least two casters must be fitted to the front of the range and must be fitted with a brake or locking device. Non swivelling casters must be fitted to the rear of the range.

Do not install the range without legs or casters.

COMMISSIONING

The whole of the gas installation, including the meter, should be inspected, purged and tested for soundness in accordance with the codes of the country of destination.

1. Ensure that all gas taps are in the "●" position and turn on the main gas supply. Light all pilots in accordance with the User's Instructions.

2. Connect a U-gauge manometer to the pressure test point on the main manifold. Turn all gas taps to the full on " 🔥 " position.

3. Check that the setting pressure is correct per Table B on page 3. If necessary, adjust the pressure governor to give the required setting.

BURNER ADJUSTMENTS

OPEN TOP / HOT TOP / FRY TOP BURNER

1. Check that the aeration shutter is set to provide the required opening per Table C (See Figure 1).

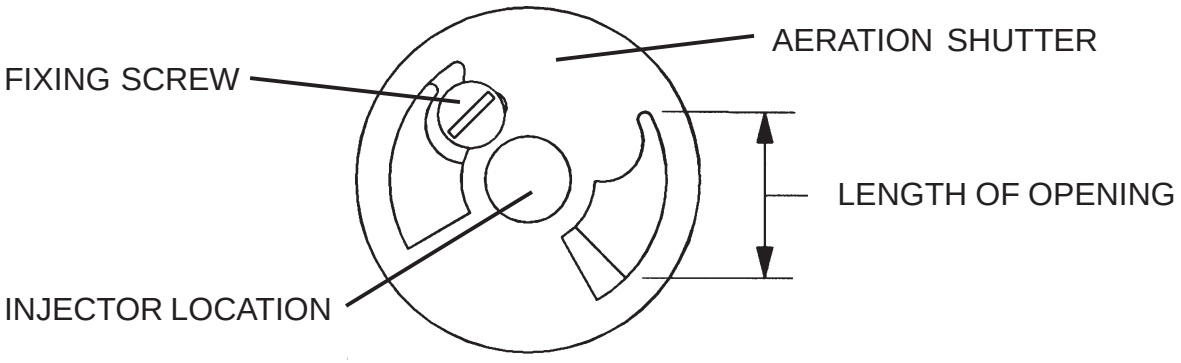


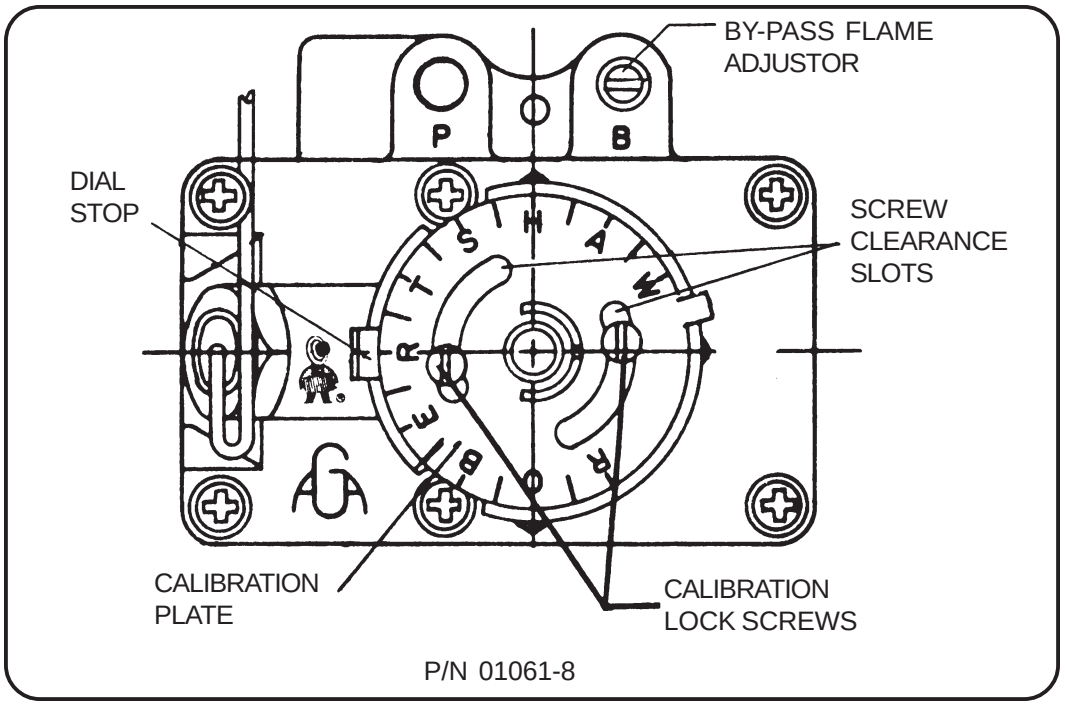
FIG. 1

PILOT ADJUSTMENT - TOP BURNERS

OPEN TOP, HOT TOP & FRY TOP: The pilots are controlled by fixed injectors and cannot be adjusted.

OVEN MINIMUM FLAME SETTING

This is the flame that must be maintained on the burner when the oven has come up to the temperature set on the dial. Enough gas must be bypassed by the control to keep the entire burner lit. The thermostat regulates the flame from high to low in accordance with the oven temperature and will automatically turn down to this minimum flame when the temperature set on the dial is attained in the oven.



P/N 01061-8

1. Light the oven, set thermostat to 100°C and allow 5 minutes for the oven temperature to stabilize.

2. After oven temperature rises and remains constant turn dial back to low. This closes main valve and permits only the bypass gas to the burner.

INSTALLATION

4. Remove dial.

5. With a screwdriver, turn the bypass flame adjustor screw counterclockwise to increase the bypass flame or clockwise to decrease it until the flame over the entire burner is approximately 4 mm high. Replace dial.

THERMOSTAT CALIBRATION CHECK

The calibration of this thermostat should not be changed until considerable experience with cooking results has definitely proved that the thermostat is not maintaining the proper temperature. The re-calibration should not be made until the bypass (minimum burner) flame has been properly adjusted.

If re-calibration becomes necessary, the following procedure should be followed:

1. Place the thermocouple of test instrument or thermometer in the middle of the oven.
2. Light the main burner.
3. Turn dial to between the "180" and the "200" position (190).
4. Allow the oven to heat until the flame cuts down to bypass. After sufficient time, check tmeperature. If the temperature does not read within 10 degrees of the dial setting, recalibrate as follows:

a. Pull dial straight off without turning.

b. Hold calibration plate and loosen the two calibration lock screws until the plate can be moved independently of the control.

c. Turn calibration plate so that the instrument or thermometer reading is in line with the indicator mark. Hold plate and tighten screws firmly. Turn the calibration plate counterclockwise if the test reading is higher than the dial setting, or clockwise if the reading is lower than the dial setting. Replace dial.

NOTE: If the above adjustment is prevented by the two loosened calibration lock scews being in ontact with the ends of the screw clearance slots in the calibration plate, remove the screws and after turning the calibration plate to the proper location, reassemble screws in the other tapped holes designed for them.

OVEN

A. Light pilot in accordance with the User's Instructions.

B. Check that the length of the pilot flame is correct per Table C.

All pilot flames should envelope the tip of the thermocouple. The pilot flame can be viewed through the opening in front of the burner compartment panel.

Replace the burner access panel.

Hand the User's Instructions to the user or purchaser for retention and instruct them in the efficient and safe operation of the appliance.

Tell the user of the location of the gas isolation cock for use in an emergency.

Leave this Installation and Service Instruction Manual with the user or purchaser.

MAINTENANCE AND SERVICING INSTRUCTIONS

Regular maintenance by a competent person is recommended to ensure the continued safe and efficient performance of the appliance.

Should service be required, kindly contact your dealer for assistance. Alternatively, please contact us at the following address:

THE MONTAGUE COMPANY
1830 STEARMAN AVENUE
HAYWARD, CALIFORNIA 94545
Telephone: (510) 785-8822
Fax: (510) 785-3342

WARNING: Turn off the gas supply to the appliance at the service cock before commencing any servicing work.

IMPORTANT: Test for gas soundness on completion of any servicing work.

GAS TAPS

Re-greasing of the taps is not recommended. If the tap spindles become seized or difficult to turn, refer to the *Replacement of Parts* section in this manual.

CLEANING BURNERS

OPEN TYPE HOT PLATE

1. Lift off the pan supports.
2. Lift the front burner to disengage the locating nipple and slide backwards off the injector.
3. Remove the rear burner in the same manner.
4. Clean the burners in hot soapy water with a stiff scrubbing brush.
5. Rinse and shake well to remove any water.
6. Ensure that the ports are clear of any debris.
7. Reassemble in the reverse order.

MAINTENANCE

GRIDDLE / SOLID HOT PLATE

1. Lift off the griddle plate or solid top. (Use caution. This will require assistance due to the weight of the griddle/plate).
2. Lift rear of burner and slide backwards off the injector.
3. Clean the burners in hot soapy water with a stiff scrubbing brush.
4. Rinse and shake well to remove any debris.
5. Reassemble in the reverse order.

OVEN

1. Remove the oven bottom.
2. Remove the flame spreader and heat deflector above the burner by lifting out.
3. Lift rear of burner and slide backwards off the injector.
4. Clean the burner with a stiff scrubbing brush and shake well to ensure that the ports are clear of any debris.
5. Reassemble in the reverse order.

PILOT BURNER CLEANING

1. Disconnect the pilot gas supply tubing from the pilot.
2. Remove the pilot injector.
3. Clean by blowing through or washing. Do not use wire to clear the pilot injector.
4. Reassemble in the reverse order.

MISCELLANEOUS

1. Wire brush the surface of the griddle to remove baked on material, wash with hot water, dry thoroughly and reassemble. Lightly coat the surfaces with vegetable oil to prevent rusting.

2. Grease the door hinges and check for loose fasteners. Tighten as necessary.

3. Clean out all grease drawers and wash with hot soapy water. Dry thoroughly.

4. Wipe exposed cleanable surfaces with a mild detergent and hot water. Stubborn residue may be removed with a lightweight non-metallic scouring pad. Stainless steel areas should be washed with a mild detergent, hot water and a soft cloth. If necessary to use a non-metallic scouring pad always rub in the direction of the grain in the metal to prevent scratching. NEVER USE STEEL WOOL.

5. Check the operation of all thermocouples and flame safety devices by lighting the pilots individually and then blowing them out. Listen for the flame failure valve clicking closed. This action must occur within 60 seconds of extinguishing the pilot.

6. Clean oven racks, shelves and guides with hot soapy water and dry thoroughly. Clean the oven interior with a propriety oven cleaner following the manufacturers instructions.

REPLACEMENT OF PARTS

WARNING: Disconnect the gas supply to the appliance at the service cock and the power supply at the mains before commencing any servicing work.

IMPORTANT: Test for gas soundness on completion of any servicing work.

GAS TAPS

1. Pull the knob off each gas tap below the guard rail on the range.

2. Remove the screws securing the fascia panel and remove panel.

3. Remove the appropriate burner (if necessary) following the prodecure given under the section on main burner cleaning.

4. Disconnect the thermocouple connection at the gas tap.

5. Disconnect the pilot tubing connection at the gas tap.

6. Remove the two screws from the top of gas tap and remove the tap.

7. Replace with the new tap.

8. Reassemble in the reverse order.

MAINTENANCE

THERMOSTAT

1. Pull the knob off the thermostat on the range.
2. Remove the bottom and topscrews securing the vertical fascia panel and remove panel.
3. Disconnect the tubing between the oven gas tap and thermostat.
4. Disconnect the tubing between the thermostat and the oven burner injector.
5. Release the oven sensor retaining clips from the oven lining and the sensor from the clips.
6. Withdraw the sensor from the oven compartment.
7. Seperate the thermostat from the mounting flange removing the two fixing screws.
8. Fit the replacement thermostat by reassembling in the reverse order.

PILOT BURNER / THERMOCOUPLE / SPARK ELECTRODE

OPEN TYPE HOT PLATE / SOLID HOT PLATE / GRIDDLE / OVEN

1. Remove the burners following the procedure given under Burner Cleaning.
2. Remove the screws securing the fascia panel and remove the panel.
3. Disconnect the thermocouple connection at the gas tap.
4. Disconnect the pilot tube connection at the gas tap.
5. Remove the two (2) screws that secure the pilot burner and remove pilot burner, thermocouple or spark electrode as appropriate.
6. Replace the faulty component and reassemble in the reverse order.

NOTE: The connection between the thermocouple and the flame safety device must not be over-tightened. It is sufficient for it to be finger-tight plus a quarter of a turn.

PIEZO IGNITOR

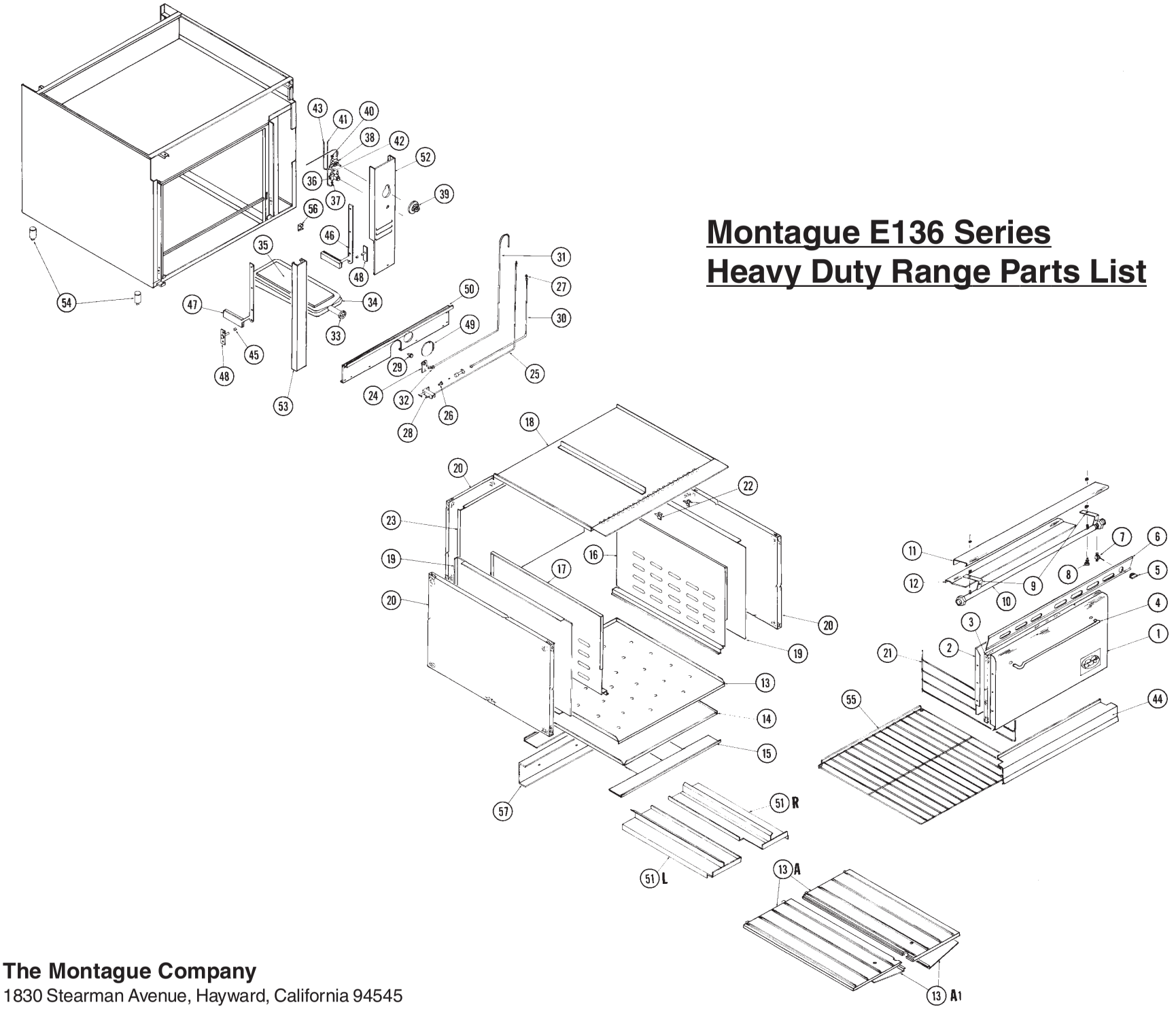
1. Remove the control knobs from all the gas taps and thermostats.
2. Remove the screws securing the front fascia panel and remove the panel.
3. Remove the defective piezo ignitor and replace.
4. Reassemble in the reverse order.

RENEWAL PARTS

WARNING: Disconnect the gas supply to the appliance at the service cock at the main before commencing any servicing work.

IMPORTANT: Test for gas soundness on completion of any servicing work.

Montague E136 Series
Heavy Duty Range Parts List



The Montague Company
1830 Stearman Avenue, Hayward, California 94545

Item	Part #	Description
1	8955-9	Door Panel , Ext . - ptd (with nameplate)
1	7644-9	Door Panel, Ext. - S/S (with nameplate)
1	6134-4	Door Panel, Ext. - ptd (with embossed “M”)
1	6135-2	Door Panel, Ext. - S/S (with embossed “M”)
2	1548-2	Door Panel, Int., (prior 8/84)
2	2428-7	Door Panel, Int., (post 8/84)
3	1424-9	Insulation, Door
4	3173-9	Handle, Door
5	2004-4	Handle, Main Oven Valve
6	3566-1	Valve Panel - 36", S/S (specify width)
6	4576-4	Valve Panel - 34", S/S (frytop models only)
7	1056-1	Valve, Oven - 1/4" NPTM x 7/16"cc (new style)
7	4490-3	Valve, Oven - 9/16"-27 x 7/16"cc (old style)
8	1288-2	Pilot Fitting - 1/8" NPT x 1/4" tube
9	6137-9	Bracket, Valve Panel
10	1073-1	Manifold - 36", Comb. (order by length & model)
11	6860-8	Guard Rail - 36", S/S (post 1/85-consult factory)
12	4285-4	Manifold Drip Shield (specify length)
13	1547-4	Oven Bottom - Porcelain (change #17)
13	9051-4	Oven Bottom - Porcelain (change #18)
13A	4387-7	Oven Bottom - Cast Iron (sold as pair)
13A1	7987-1	Heat Deflector for 13A Bottom
14	4601-9	Heat Deflector
15	6593-5	Burner Baffle, S/S
16	9044-1	Side Liner, Oven - Right (change #18)
17	9043-3	Side Liner, Oven - Left (change #18)
18	1538-5	Top Liner, Oven - Porcelain
19	12874-0	Interior Liner - Left & Right (with stiffener)
20	12894-5	Insulation, Oven - Left, Right & Rear
21	7223-0	Rack Guide - Left or Right
22	1942-9	Clip, Thermostat Bulb
23	1536-9	Rear Liner, Oven - Porcelain
24	6149-2	Bracket, Orifice Fitting - Oven
25	1013-8	Thermocouple Please Order By Part# and Description
26	2190-3	Orifice, Oven Pilot (Nat. Gas)
26	2191-1	Orifice, Oven Pilot (LP Gas)
27	6155-7	Compression Nut & Ferrel - 1/4" tube
28	1017-0	Pilot Burner (Nat. Gas)
28	1018-9	Pilot Burner (LP Gas)
29	6150-6	Orifice, Main Burner (Nat. Gas)
29	6151-4	Orifice, Main Burner (LP Gas)
30	3604-8	Tubing - 1/4" (safety valve to pilot burner)
31	3602-1	Tubing - 7/16" (thermostat to burner-42")
32	6152-2	Elbow Assembly w/Orifice (Nat. Gas)
32	6153-0	Elbow Assembly w/Orifice (LP Gas)
33	2037-0	Air Mixer, Oven Burner
34	6350-9	Burner, Oven (new style less pilot mount)
35	9518-4	Baffle, Main Oven Burner
36	1062-6	Safety Valve, Pilot
37	1277-7	Fitting - 1/4" tube (tapered, compression)
38	1061-8	Thermostat, FDTO (with dial 500)
39	1977-1	Dial, FDTO Thermostat
40	1287-4	Fitting 3/8" NPT x 7/16" tube
41	3600-5	Tubing 7/16" (main valve to safety—change #8)
42	1150-9	Nipple, Pipe - 3/8" x 2"
43	3605-6	Tubing 1/4" (manifold to safety valve)
44	3459-2	Panel, Firebox - Ptd (change #14-clip style)
44	3524-6	Panel, Firebox - S/S (change #14-clip style)
45	1260-2	Spacer, Door Pin
46	6077-1	Door Trunnion - Right
47	6979-8	Door Trunnion - Left
48	3393-6	Pin, Oven Door
49	4274-9	Door, Pilot Access
50	4275-7	Burner Compartment Front
51L	6346-0	Baffle, Air - Left
51R	6348-7	Baffle, Air - Right
52	4645-0	Panel, Right Front Control - Ptd (after 9/70)
52	4610-8	Panel, Right Front Control - S/S (after 9/70)
53	4288-9	Panel, Left Front Control - Ptd (after 9/70)
53	4286-2	Panel, Left Front Control - S/S (after 9/70)
54	3468-1	Leg - 6" Ptd
54	3467-3	Leg - 6" S/S
55	9005-0	Rack, Oven - 25-5/8" x 26"
56	6926-4	Catch, Spring (female)
57	7584-1	Support, Channel

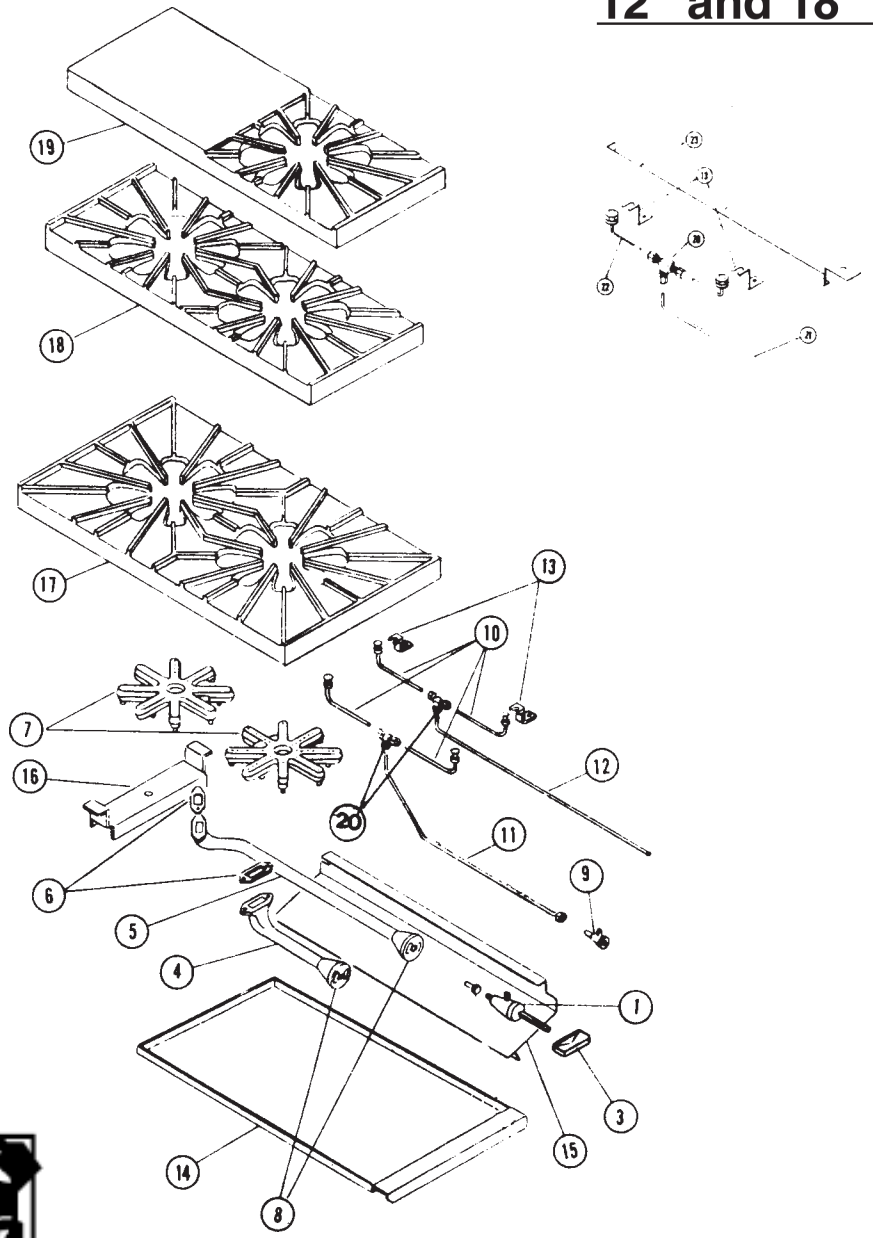
European / Flame - Failure Valve Variations
E136 Series Only

01061-8	THERMOSTAT
26621-3	FLAME FAILURE VALVE (w/ elbow)
26622-1	FLAME FAILURE VALVE (w/o elbow)
26168-8	OVEN PILOT BURNER
26169-6	INJECTOR - G20 NATURAL GAS
26171-8	INJECTOR - G31 LP GAS
26177-7	THERMOCOUPLE - M9X1 1500 MM
26178-5	ADAPTER - M8/M9
26172-6	SLEEVE, COMPRESSION - 1/4" TUBE
26173-4	NUT, COMPRESSION - 1/4" TUBE
26174-2	ELECTRODE- OVEN, HOT TOP, FRY TOP
25716-8	PIEZO IGNITOR W/ NUT
26176-9	IGNITOR WIRE - OVEN
27986-2	IGNITOR WIRE - FRY/ HOT TOP
26179-3	PILOT BURNER - TOP SECTIONS
26180-7	INJECTOR - G20 NATURAL GAS
26181-5	INJECTOR - G31 LP GAS
26186-6	THERMOCOUPLE - M8X1 600 MM
26183-1	SLEEVE, COMPRESSION - 3/16" TUBE
26185-8	NUT, COMPRESSION - 3/16" TUBE
03361-8	BURNER, FRY TOP - "A"
03353-7	BURNER, 12" HOT TOP - "B"
03356-1	BURNER, 18" HOT TOP - "C"
03346-4	BURNER, OPEN TOP - "D"
06530-9	BURNER, E136 OVEN- "E"
03362-6	BURNER, EVEN HEAT - "F"
27106-3	THERMOSTAT DIAL

The Montague Company
1830 Stearman Avenue, Hayward, California 94545

Montague Heavy Duty Gas Range - Open Top Section

12" and 18" Wide - 1/2 Open Top 1/2 Hot Top - 12" Wide



Item	Part #	Description
1	04330-3	Valve, Top Burner (Nat) Except 1/2 Hot Top
1	01003-0	Valve, Top Burner (LP) Except 1/2 Hot Top
1	02101-1	Valve, Top Burner (Nat) 1/2 Hot Top Only
1	01002-2	Valve, Top Burner (LP) 1/2 Hot Top Only
3	02002-8	Handle, Valve w/Set Screw
4	03348-0	Venturi, Front Burner
4. 6, 7, 8 ..	03347-2	Burner, Front - Complete
5	03350-2	Venturi, Rear Burner (Left swing shown)
5, 6, 7, 8 ..	03349-9	Burner, Rear Left - Complete
5A, 6, 7, 8	03351-0	Burner, Rear Right Complete (not shown)
6	02115-6	Gasket
7	03346-4	Burner Head Only
8	02038-9	Air Mixer
9	01055-3	Pilot Valve
10	03583-1	Lighter, Pilot
10, 11, 20	03431-2	Pilot Kit - 12" Section (Less Valve)
10, 12, 20	03430-4	Pilot Kit - 18" Section (Less Valve)
20, 21, 22	07142-0	Pilot Kit - 12" -59 Section (Less Valve)
13	01518-0	Pilot Bracket
14	03379-0	Drip Tray - 36" Unit
14	03378-2	Drip Tray - 24" Unit
14	03377-4	Drip Tray - 18" & 12" Unit
15	03380-4	Drip Tray Guide
16	03498-3	Support, Open Burner 36" Unit
16	03530-0	Support, Open Burner 24" Unit
16	03531-9	Support, Open Burner 18" Unit
16	03532-7	Support, Open Burner 12" Unit
17	03480-0	18" Open Top
18	03580-7	12" Open Top
19	03482-7	12" Combination -59 Top (1/2 Hot Top)
22	06232-4	Lighter, Pilot
23	03556-4	Bracket, Pilot MTG (-59 Top)

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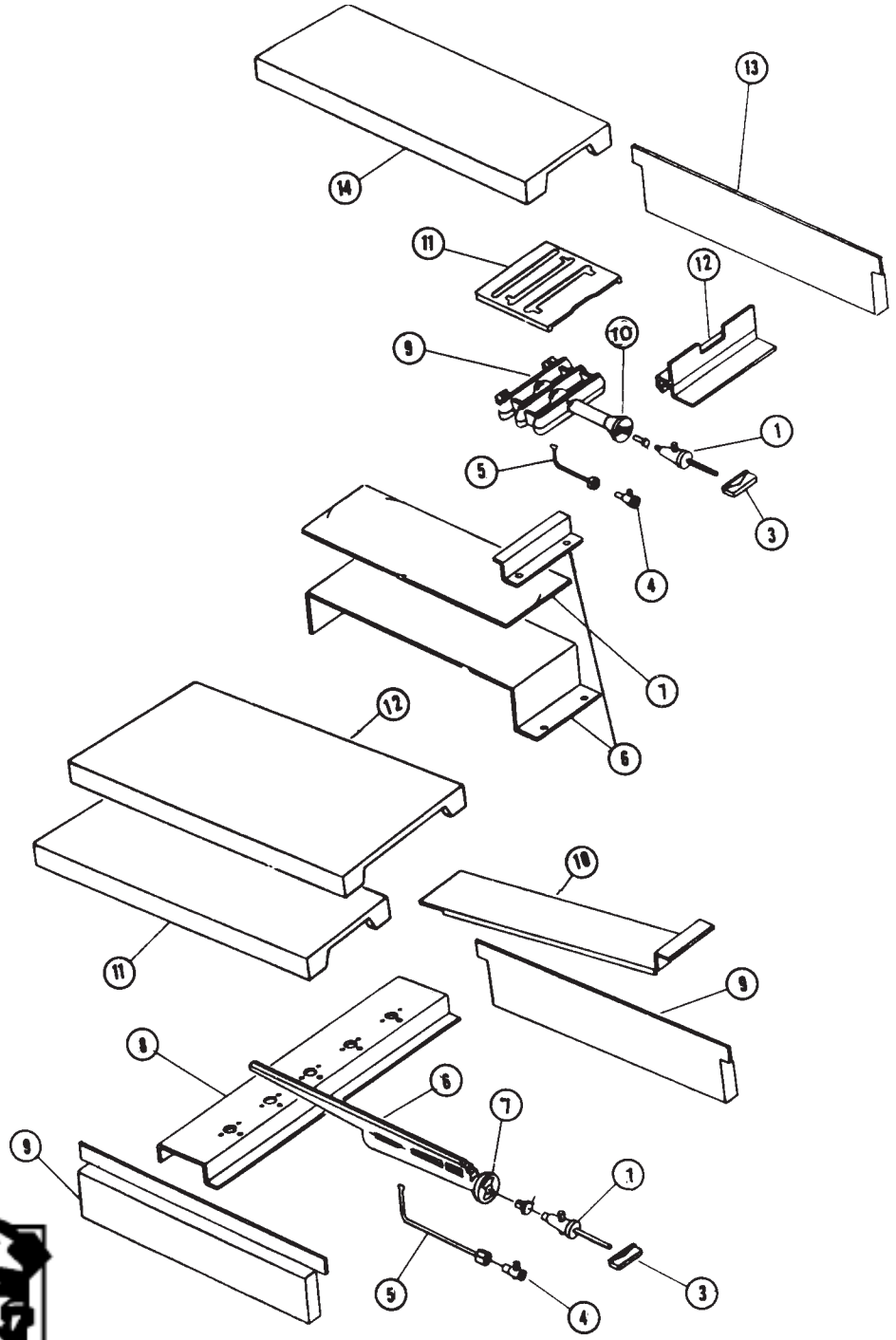


The Montague Company
1830 Stearman Avenue, Hayward, California 94545

Montague Heavy Duty Gas Range
Hot Top Section - 12" Wide Front Fired

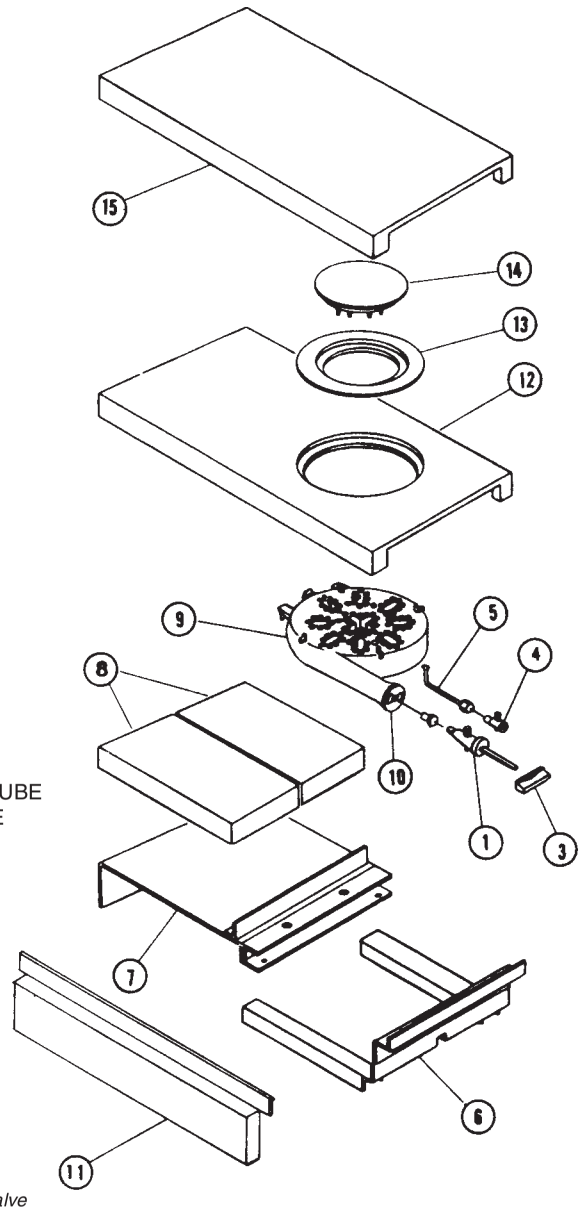
Item	Part #	Description
1	02406-6	Valve, Top Burner - Nat
1	01003-0	Valve, Top Burner - LP
3	02002-8	Handle, Valve W/Set Screws
4	01055-3	Valve, Pilot
5	03421-5	Pilot Lighter
6	04299-4	Burner Support W/Insulation - 36"
6	04284-6	Burner Support W/Insulation - 24"
6	04283-8	Burner Support W/Insulation - 12"
7	————	Insulation Pad
9	03353-7	Burner, 12" Hot Top
10	02038-9	Air Mixer
11	01635-7	Baffle, Burners - Cast Iron
12	————	Manifold Shield W/Stops
13	03560-2	Insulated Side Shield
14	01738-8	Hot Top - 12" Section

Montague Heavy Duty Gas Range
Hot Top Section - Even Heat
12" and 18" Wide Front Fired

Item	Part #	Description
1	04330-3	Valve, Top Burner Nat
1	01003-0	Valve, Top Burner LP
3	02002-8	Handle, Valve w/Set Screw
4	01055-3	Valve, Pilot
5	03416-9	Pilot Lighter
6	03362-6	Burner, Even Heat Hot Top - Complete
7	02037-0	Air Mixer
8	10628-3	Support, Burner 36"
8	04468-7	Support, Burner 24"
8	10629-1	Support, Burner 18"
8	07133-1	Support, Burner 12"
9	03560-2	Baffle - Heat assy.
10	03533-5	Baffle - Air Assy. 3-1/8" Wide
10	03538-6	Baffle - Air Assy. 9-1/4" Wide
11	01738-8	Hot Top, 12" Section
12	01741-8	Hot Top, 18" Section

Montague Heavy Duty Gas Range
Hot Top Section - 12" Wide Front Fired

Item	Part #	Description
1	02408-2	Valve, Top Burner - Nat.
1	02405-8	Valve, Top Burner - LP
3	02002-8	Handle, Valve w/Set Screw
4	01055-3	Valve, Pilot
5	03419-3	Pilot Lighter
6	04412-1	Baffle-Air Assy - 36" Unit
6	04414-8	Baffle-Air Assy - 18" Unit
7	04281-1	Burner & Brick Support - 36" Unit
7	04298-6	Burner & Brick Support - 18" Unit
8	01764-7	Brick (1-1/4 x 8 x 13)
9	03356-1	Burner, 18" Hot Top - Complete (Right Swing)
9A	03355-3	Burner, 18" Hot Top - Complete (Left Swing) Not Shown
10	02037-0	Air Mixer
11	03560-2	Insulated Side Shield
12	01743-4	Hot Top - 18" W/Ring & Cover
13	01745-0	Ring
14	01747-7	Cover
15	01741-8	Hot Top - 18" - Solid



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E136 Series Only

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(2) *[12/96 thru 2/00] - Integral Thermostat Safety Valve*
(3) *[3/00 thru present] - Separate Thermostat and Safety Valve*

The Montague Company
1830 Stearman Avenue, Hayward, California 94545

WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or in fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.

ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE, AND THE EMPLOYEE SHOULD BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.

THE MONTAGUE COMPANY
1830 Stearman Avenue, P.O. Box 4954, Hayward, CA 94540-4954

Continuous product improvement is The Montague Company Policy, therefore specifications and design are subject to change without notice.

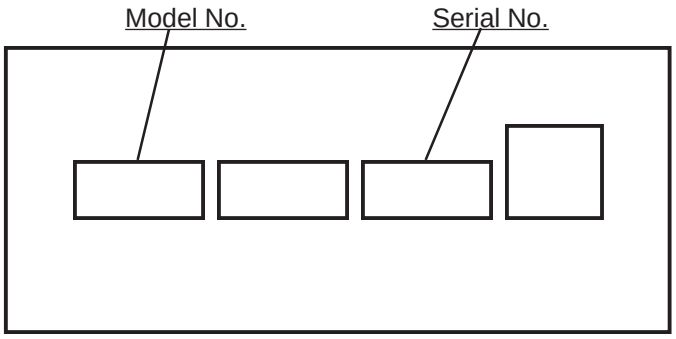
IMPORTANT

When ordering parts, to eliminate mistakes and facilitate delivery, always give the following information:

Serial No. _____

Model No._____

Name & No. of Part



LEGEND E136 SERIES

The Montague Company
1830 Stearman Avenue
P.O. Box 4954
Hayward, CA 94540-4954

P/N 28482-3 3/99